

RICE-FLOUR HYDROLYSATES FAT SUBSTITUTE

ABSTRACT OF THE DISCLOSURE

5 A starch hydrolysis food making process comprises mixing rice flour and rice syrup or honey in equal parts, adding amylase enzymes to the mixture, and extruding for a few seconds at an elevated temperature. Water may be added to the rice flour mixture to adjust the final product texture.

10 A second extrusion can be used to adjust the pH. In a second starch hydrolysis method embodiment of the present invention, one part of water is mixed with five parts of rice flour.

15 Then amylase enzymes are added to the mixture and extruded for a few seconds at an elevated temperature. The extrusion products are then packaged as food ingredients.